



## FIRESIDE SHOTS

Tequila (1 oz)	\$5.25
Jagermeister (1 oz)	\$5.25
Fireball (1 oz)	\$5.25
Jameson (1 oz)	\$5.25
Mini Bomb (1 oz)	\$5.25

## SHOTS

Basic Shot (1 oz)	\$7.00
Premium Shot (1 oz)	\$8.00
Drop Shot (1 oz)	\$8.00
Hand Grenade (2 oz)	\$12.00

## COOLERS

Smirnoff Ice	\$8.25
Twisted Tea	\$8.25
PBR Strong Iced Tea	\$8.25
Vizzy Hard Seltzer (Assorted Flavours)	\$8.25

## NON ALCOHOLIC

Coffee, Tea, Pop, Juice	\$3.00
Red Bull Energy Drinks	\$5.25
Regular	
Sugar-free	
Blue Edition	
Yellow Edition	
Seasonal Edition	
Crush Soda Can	\$3.00
Orange	
Grape	
Cream Soda	
Mug Root Beer	



## BACK OF THE BAR

### VODKA

Well Liquor

(1 oz) \$7.25 (2 oz) \$12.25

Grey Goose, Absolut Elyx, Absolut Grapefruit, Absolut Lime, Absolut Mandrin, Absolut Peach, Absolut Raspberri, Absolut Vanilla, Absolut Watermelon, Three Olives Cherry, Three Olives Grape, Van Gogh Espresso, Stoli Blueberi

(1 oz) \$8.00 (2 oz) \$14.25

### WHISKEY

Well Liquor

(1 oz) \$7.25 (2 oz) \$12.25

Crown Royal, Crown Peach, Gibson's Finest 12 year, Wiser's Spiced Vanilla, Jack Daniel's, Wiser's Deluxe, Jack Daniel's Fire, Jack Daniel's Honey

(1 oz) \$8.00 (2 oz) \$14.25

### GIN

Well Liquor (1 oz) \$7.00 (2 oz) \$12.25

Bombay Sapphire (1 oz) \$8.00 (2 oz) \$14.25

Tanqueray (1 oz) \$8.00 (2 oz) \$14.25

Hendrick's (1 oz) \$9.00 (2 oz) \$16.00

Empress 1908 Indigo Gin (1 oz) \$9.00 (2 oz) \$16.00

### RUM

Well Liquor

(1 oz) \$7.25 (2 oz) \$12.25

Kraken Black Spiced, Appleton Estate Bacardi White, Malibu

(1 oz) \$8.00 (2 oz) \$14.25

Lemon Hart 151

(1 oz) \$9.00 (2 oz) \$16.00

### TEQUILA

Well Liquor (1 oz) \$8.00 (2 oz) \$14.25

1800 Coconut Tequila (1 oz) \$8.00 (2 oz) \$14.25

Espolon (1 oz) \$9.00 (2 oz) \$15.25

Casamigos Reposado (1 oz) \$13.00 (2 oz) \$24.00

Patron Silver (1 oz) \$13.00 (2 oz) \$24.00

Herradura (1 oz) \$15.00 (2 oz) \$26.00

### IRISH WHISKEY

Jameson (1 oz) \$8.00 (2 oz) \$14.25

Bushmills Black Bush (1 oz) \$9.00 (2 oz) \$16.00

### SCOTCH

Blended

Ballantine's Finest well brand (1 oz) \$8.00 (2 oz) \$14.25

Chivas Regal 12 year (1 oz) \$9.00 (2 oz) \$16.00

Single Malt

Bowmore 12 year, Glenfiddich 12 year, Glenlivet 12 year

(1 oz) \$9.00 (2 oz) \$16.00

Lagavulin 16 year, Oban 14 year, Talisker 10 year

(1 oz) \$13.00 (2 oz) \$24.00

### BOURBON

Jim Beam (1 oz) \$8.00 (2 oz) \$14.25

Woodford Reserve, Maker's Mark (1 oz) \$9.50 (2 oz) \$16.00

### COGNAC

Courvoisier VS, Hennessy VS (1 oz) \$9.00 (2 oz) \$16.00

Remy Martin VSOP (1 oz) \$11.50 (2 oz) \$21.00

Drink prices include GST |

# SHAREABLES

## CHICKEN TENDERS \$15

hand-breaded buttermilk-marinated chicken breast served with our chili plum sauce and fries

## POUTINE \$16

french fries, cheese curds, gravy

## CAMPSIDE CORN DOGS \$12

2 hand-breaded all-beef hot dog wieners served with mustard and ketchup

*Tell us: regular or crispy coating*

## DILL PICKLE HUMMUS \$14

dill flavoured hummus, sprinkled with falafel spice, topped with dill pickles and radish

*Tell us: grilled naan or celery & carrots to dip*

## SWEET POTATO FRIES \$9

steak-cut sweet potato fries, lightly tossed in kosher salt, served with chipotle aioli

## BUFFALO CHICKEN CHEESE DIP \$17

melted cheese, buffalo sauce and chicken, served with garlic crostini

## MAUI RIBS \$18

chef special BBQ short ribs, marinated with garlic and ginger sauce

## STEAK BITES \$18

24-hour marinated sirloin, cooked to perfection

*Tell us: tangy aioli or chimichurri dipping sauce*

## CALAMARI \$16

seasoned calamari with jalapenos, served with black pepper aioli

## ONION RINGS \$13

crispy onion rings

*Tell us: garlic aioli or chipotle aioli dip*

## CAMPFIRE BRUSSELS \$11

brussels sprouts, pan fried in a maple mustard sauce with bacon

*Make it vegetarian - no bacon*

## CABIN NACHOS \$21

corn tortilla chips, topped with cheese, black beans, pico de gallo, pickled jalapenos and green onions, served with salsa and sour cream

*Tell us: nacho beef, chorizo, pulled chicken or no meat*

gluten free



vegetarian



All food prices do not include GST |

# NEITHER HANDHELDS NOR SHAREABLES

## SUNRISE BREAKFAST \$16

2 eggs (sunny side up or over easy), crispy bacon, grilled tomato, potato hash, fresh fruit, multigrain bread

## STEAK SANDWICH \$26

6 oz sirloin with lemon arugula, cowboy butter and crispy onions on a garlic panini, served with your choice of handhelds sides

## FISH & CHIPS \$21

beer battered haddock, cooked until golden crispy, served with creamy coleslaw and house-made tartar sauce

## BOWL OF COLD POTATO SALAD \$9

creamy cold potato salad with parmesan cheese, bacon and corn

## BOWL OF TRADITIONAL CHILI \$16

chuck beef, beans, corn and our chili spice blend served with garlic toast

# SALADS

## HOUSE GREEN \$19

fresh greens, strawberries, mandarins, cranberries, candied walnuts and feta with a strawberry vinaigrette

## CABIN COBB \$21

grilled chicken breast, tomatoes, smoked bacon, fresh greens, red onion, aged cheddar, hard-boiled egg with a lemon vinaigrette

## CAJUN CAESAR \$19

6 oz cajun chicken breast, romaine lettuce, parmesan cheese, house-made croutons and smoked bacon with a creamy garlic Caesar

## WINGS \$19

1 lb of crispy wings with choice of dry rub or sauce, served with a side of ranch and a side of cucumber spears


### Dry Rubs:

lemon pepper, dill pickle, frank's dry, applewood bbq, maple bacon, mango chipotle

### Sauces:

hot, memphis bbq, honey garlic, teriyaki, nashville hot, sweet chili, honey sriracha

# HANDHELDS

gluten free bun available 

## CAMPER'S CHOICE BURGER \$19

5 oz chuck patty with garlic aioli & sweet mustard aioli topped with lettuce, tomato, red onion, pickle on a brioche bun  
**Smoked Bacon or Cheddar Cheese +\$2**

## THE CABIN LOADED BURGER \$22

5 oz chuck patty with garlic aioli & sweet mustard aioli, topped with cheddar and Swiss cheese, smoked bacon, sauteed onions & mushrooms, lettuce, tomato and pickle on a brioche bun

## NATURE WORKS BURGER \$19

beyond meat patty with garlic aioli & sweet mustard aioli topped with lettuce, tomato, red onion and pickles

## CHICKEN OF THE CABIN BURGER \$21

6 oz buttermilk-marinated chicken breast with garlic aioli, lettuce and pickles, served on a brioche bun  
*Tell us: sweet & spicy sauce, nashville hot sauce or no sauce*

## TIPSY CLUBHOUSE \$20

6 oz chicken breast, smoked bacon, lettuce, tomato, cheddar cheese and mayo on sourdough bread

## B-L-T \$15

smoked bacon, lettuce, tomato and mayo on Texas-style bread

## 3 - CHEESE GRILLED CHEESE \$13

3-cheese blend of mozza, monterey jack and mild cheddar and garlic butter on sourdough bread

## BEEF DIP \$18

AAA sliced beef cooked in au jus with horseradish aioli with au jus for dipping  
**Swiss Cheese +\$2**

## CLASSIC CAESAR WRAP \$20

chicken wrapped in a tomato wrap with romaine lettuce, parmesan cheese, bacon and caesar dressing  
*Tell us: chicken breast or pulled chicken*

\* for all handhelds and steak sandwich

# DESSERT

## COOKIE DOUGH S'MORES \$9

base of cookie dough with chocolate chips and marshmallow, baked to golden brown with graham cookies to scoop

## STRAWBERRY TIRAMISU \$12

Italian cheesecake smothered with a light cream cheese icing, fresh strawberries and lady fingers



# choose 1 SIDE

+0\$ each

fries, soup of day, house-made potato chips, side caesar salad  
**+\$2 each**

side house green salad, cold potato salad, onion rings, chili, poutine, sweet potato fries, mashed potatoes